

**Instruction Manual
Induction Cooking Plate
Model NATASCHA
Order No. 360-1020**

General notes

- Carefully read these instruction manual through as they contain important information.
- It is advisable to keep the instruction manual in a place where you have them always ready to hand. Should you pass the induction cooker on to a third party, this instruction manual must be handed on.
- As soon as you have unpacked the induction cooker, check whether everything is in a faultless condition. Should anything be damaged, do not connect the appliance as such, but inform your dealer.
- The induction cooker must only be used for the intended purpose. Improper use can cause damages and lead to the loss of the warranty.
- Before you connect the induction cooker, make sure that the type of current stated on the identification plate corresponds with your mains supply.
- In the case of fault and/or malfunction, pull the plug out of the socket and inform your dealer. He will carry out the repair with original spare parts.
- Please observe the local regulations concerning accident prevention and disposal.
- The manufacturer/dealer cannot be made responsible for damages which arise through not observing these operating instructions. Apart from this, if these instructions are not observed, induction cooking plate safety is no longer guaranteed.

Safety notes

1. Do not touch the cooker and the plug with wet hands.
2. Do not plug into a socket where several other appliances are plugged in.
3. Do not pull the plug out of the socket by the cable.
4. The cable must not hang over table edges and/or sharp edges. It also must not come into contact with the hot appliance surface or with water.
5. Check regularly the cable. If it is damaged, it must be exchanged by a qualified specialist.
6. Use only compatible induction cookware with diameter of 12 to 26 cm.
7. Place the induction cooker on a stable and level surface (never on a flammable surface, e.g. carpet, table cloth etc.). Keep a minimum distance of 10 cm to walls or other items.
8. Do not put the oven near to gas or electric ovens and/or other sources of warmth. Take care that no curtains or other flammable materials come into contact with the oven when it is in use.
9. Do not place the induction cooker next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TV, cassette recorders, etc.)
10. Do not leave the oven unattended while it is in use. Children are not able to realise dangers when handling electronic appliances.
11. Do not place any metal objects on the induction cooker.

12. Do not place any empty containers on the induction cooker.
13. Do not move the induction cooker while cooking or with hot cookware on top of it.
14. Do not touch the hot surface of the glass field.
15. Do not use the oven outdoors.
16. Before each cleaning session, allow the cooker to cool down and pull the plug out of the socket.
17. Unplug when not in use.
18. Do not operate the induction cooker if it has been damaged in any manner. Disconnect the cooker from the power supply immediately and contact the customer service.
19. Repairs may only be undertaken by a qualified specialist using original spare parts.

Operating

- Plug the power plug into a suitable outlet.
- An acoustic signal sounds. Now the device is in standby mode.
- Place suitable cookware (diameter 12 to 26 cm) with the food to be cooked in the centre of the hotplate. Do not place the pot or the pan without food on the cooker.
- Now press the ON/OFF switch to turn the induction cooker on. The control lamp "POWER" blinks and an acoustic signal sounds.
- The induction cooker can be operated with a single press of the ON/OFF button and a single press of the function "HEAT" – "TEMP" adjustment button.
- If you press the key "HEAT", the display indicates the power stage 1600 Watt.
- The power stages are: 400, 800, 1000, 1300, 1600, 1800, 2000, 2200, 2600 and 3000 Watt.
- With the arrow keys you can change the settings. On the display illuminates "w".
- If you press the key "TEMP", the display indicates the temperature 120°C. The temperature stages are: 60, 80, 100, 120, 140, 160, 200, 220 and 240°C. On the display illuminates "C". With the arrow keys you can change the settings from 60° to 240°C.
- If you press the key "TIMER", the display indicates "0" and beside the display flashes up "Min".
- By using the arrow keys you will be able to select the operating time in intervals of 5 minutes up to 120 minutes. During timer operation, you can change the duration with the arrow keys. With the memory function of the cooker, the power stage or temperature settings remain unchanged here.
- Once the time is up, an acoustic signal sounds and the cooker goes into standby mode. Note: The cooker also goes into standby mode, as soon as there is no cookware on the plate.
- After cooking or warming process disconnect the mains plug from the outlet.

Cleaning

- Clean after each use.
- Allow the cooker to cool down.
- Switch off the device and disconnect the power plug from the socket.
- Wipe off the glass field with a damp cloth or use a mild, non-abrasive soap solution.
- Make sure that the bottom of the cookware does not scrape across the surface.
- Do not use benzine, thinner, scrubbing brush or polishing powder to clean the cooker.


Technical data

Model	NATASCHA
Connection	230V / 50Hz / 1 Ph.
Power	3,5 kW
Temperature range	60° - 240°C (heating level 1 - 10°C)
Timer	5 – 180 min.
Suitable cookware	Ø 12 bis 26 cm
Dimensions	W 340 x D 440 x H 120 mm
Weight	net 7,5 kg

Error code list

<u>Error code</u>	<u>Meaning</u>
E00	Current is over 15 A
E01	Voltage is under 160 V
E02	Voltage is over 270 V
E03	Cooker damaged. Please contact your dealer.
E04	Cooker damaged. Please contact your dealer.
E05	The cooking temperature exceeds 150°C. If you use the function mode „HEAT“ to cook, the max temperature is 150°C. If the cooking temperature exceeds 150°C in this mode, the cooker would be appeared E05. Please power off to eliminate the wrong record and let the cooker cool down, and then re-plug the power cord and restart the cooker. If you would like the cooking temperature exceeds 150°C, please use the function mode “TEMP”, the max temperature is 240°C.
E06	Cooker damaged. Please contact your dealer.
E07	The cooking temperature exceeds 240°C in the function mode „TEMP“. The cooker switch off and allow it to cool down.
E08	Using the cookware without the magnetism bottom or the diameter of the bottom is less than 12 cm. Please use induction cookware with suitable diameter. Switch off the cooker, disconnect the power plug and then re-plug and restart the cooker.

Please read carefully and keep it in a safe place near the induction cooker.